



oblix classic brunch 65

selection of starters & a choice of one main course per person followed by a dessert platter for the table

bottomless bubbles +34

oblix classic brunch paired with bottomless prosecco, wines & soft drinks

limitless champagne +59

oblix classic brunch paired with limitless champagne, wines, cocktails & soft drinks

signature starters to share

freshly baked sourdough bread & salted butter (v) +5

market bowl salad (vg) (n)

burrata, olives & datterini tomatoes (v) (n)

tuna tartare, avocado, citrus & fermented chilli

prawn cocktail, gem lettuce & spicy cocktail sauce

seared salmon, rice crackers, seaweed & horseradish

main course

one per person

from the sea

roasted seabream
olives, tomato & basil vinaigrette

cedar smoked black cod
pickled onion & citrus +5

half lobster
lemon verbena, garlic butter &
tenderstem broccoli +5

whole dover sole
butter, capers & parsley +15

pasta

wild mushroom orzo
cashew cheese & black truffle (vg) (n)

spicy seafood spaghetti
lobster, crab & calamari

eggs

lobster & crab benedict
soft poached eggs, watercress & citrus hollandaise

truffle eggs
soft poached egg, orzo, wild mushrooms & watercress (v)

sides

herb salted fries (v) +7

mashed potatoes & garlic crisps (v) +8

tenderstem broccoli, almonds, chilli & lemon (v)(n) +8

truffle & parmesan fries, béarnaise sauce +12

green beans, pancetta & ricotta +9

triple cooked chips, truffle mayonnaise (v) +10

open fire grill & rotisserie

dry aged sirloin (200g)
duck egg, fries & truffle mayonnaise

half rotisserie chicken
lemon, rosemary & garlic mashed potatoes

oblix signature pepper steak
creamy peppercorn sauce +12

dry aged rib - eye (300g)
chimichurri, fries & truffle mayonnaise +12

large cuts available on request